

Panna Cotta and Macadamia White Chocolate Biscuits

Served with Coffee Pearls and a Rhubarb Component

Made With
Buondi
caffè



 **Prep Time:**
90 mins
Cook Time:
25 mins

 **Serves 2**



Recipe by
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Ingredients

Panna Cotta

- 1 sheet of gelatine
- 250ml cream
- 50g icing sugar
- 1 tsp vanilla paste

Macadamia

Shortbread Cookie

- 62g softened butter, diced
- 30g caster sugar
- 1 tsp vanilla paste
- 75g flour
- 20g rice flour
- 20g macadamias, chopped
- 60g white chocolate, chopped

Rhubarb Component

- 1 stick of rhubarb
- 40g butter
- 1 cinnamon quill
- 1 star anise
- 30g brown sugar
- 2 cloves

Coffee Pearls

- 50ml coffee shot, brewed with BUONDI Steady State Beans
- 50ml water
- 1g agar agar
- 50g sugar
- Freezing cold olive oil

Method

Panna Cotta

1. Soak gelatine in cold water.
2. Combine cream, sugar and vanilla to microwave safe container.
3. Microwave until hot and combined.
4. Add gelatine sheet and mix.
5. Strain mixture and pour into dariole moulds.
6. Put in blast chiller to set.

Macadamia Shortbread Cookie

1. Preheat oven to 160°C.
2. Beat butter, sugar and vanilla in a small bowl with electric mixer until pale and fluffy.
3. Stir in sifted flours, nuts and chocolate in two batches.
4. Press ingredients together.
5. Turn onto lightly floured surface; knead until smooth.
6. Roll between sheets of baking paper.
7. Use cookies cutters to cut into rounds.
8. Place on lightly greased oven tray; mark with a fork, sprinkle extra sugar.
9. Bake for 16-18 minutes.
10. Stand on tray 10 minutes before transferring to wire cooling rack.

Rhubarb Component

1. Place thinly sliced rhubarb in a small pot with butter, sugar and spices. Simmer for 1-2 minutes and remove.

Coffee Pearls

1. Boil all ingredients except for the oil for 1-2 minutes or until sugar has dissolved.
2. Suck up in a syringe.
3. Make droplets into freezing oil to form balls.

To Serve

1. Remove panna cotta from moulds and place on the plate. Place biscuits on side, add rhubarb component and add coffee pearls on top of the panna cotta.



Nestlé
Golden
Chef's Hat
Award